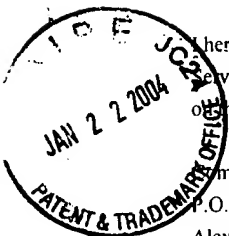


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PATENT  
Attorney Docket No.: 023070-114420US  
Client Reference No.: 2001-094-2



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By: Patricia Andrews

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re application of:

John M. KROCHTA, et al.

Application No.: 09/879,796

Filed: June 11, 2001

For: METHODS AND  
FORMULATIONS FOR PROVIDING  
GLOSS COATINGS TO FOODS AND  
FOR PROTECTING NUTS FROM  
RANCIDITY

Examiner: Paden, Carolyn A.

Art Unit: 1761

INFORMATION DISCLOSURE  
STATEMENT UNDER 37 CFR §1.97 and  
§1.98

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

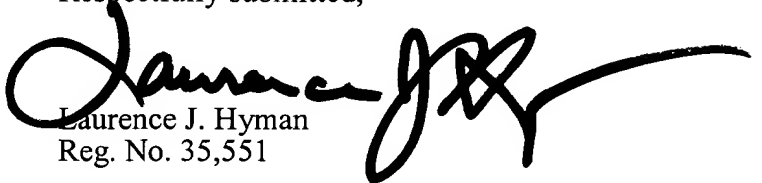
The references cited on attached form PTO/SB/08A and PTO/SB/08B are being called to the attention of the Examiner. Copies of the references are enclosed. It is respectfully requested that the cited references be expressly considered during the prosecution of this application, and the references be made of record therein and appear among the "references cited" on any patent to issue therefrom.

As provided for by 37 CFR 1.97(g) and (h), no inference should be made that the information and references cited are prior art merely because they are in this statement and no representation is being made that a search has been conducted or that this statement encompasses all the possible relevant information.

Applicant believes that no fee is required for submission of this statement.

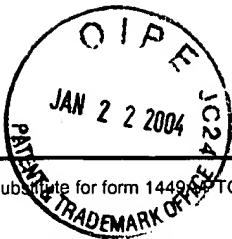
However, if a fee is required, the Commissioner is authorized to deduct such fee from the undersigned's Deposit Account No. 20-1430. Please deduct any additional fees from, or credit any overpayment to, the above-noted Deposit Account.

Respectfully submitted,



Laurence J. Hyman  
Reg. No. 35,551

TOWNSEND and TOWNSEND and CREW LLP  
Two Embarcadero Center, Eighth Floor  
San Francisco, California 94111-3834  
Tel: 415-576-0200  
Fax: 415-576-0300  
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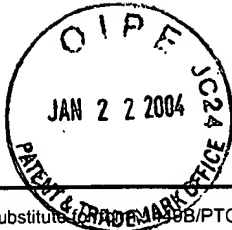
<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>  (use as many sheets as necessary)		<b>Complete if Known</b>			
		Application Number	09/879,796		
		Filing Date	June 11, 2001		
		First Named Inventor	Krochta, John M.		
		Art Unit	1761		
		Examiner Name	Paden, Carolyn A.		
Sheet	1	of	3	Attorney Docket Number	023070-114420US

U.S. PATENT DOCUMENTS+					
Examiner Initials*	Cite No. <sup>1</sup>	Document Number	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Number Kind Code <sup>2</sup> (if known)			

FOREIGN PATENT DOCUMENTS								
Examiner Initials*	Cite No. <sup>1</sup>	Foreign Patent Document			Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T <sup>6</sup>
		Country Code <sup>3</sup>	Number <sup>4</sup>	Kind Code <sup>5</sup> (if known)				

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<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>  (use as many sheets as necessary)			Application Number	09/879,796	
			Filing Date	June 11, 2001	
			First Named Inventor	Krochta, John M.	
			Art Unit	1761	
			Examiner Name	Paden, Carolyn A.	
Sheet	2	of	3	Attorney Docket Number	023070-114420US

NON PATENT LITERATURE DOCUMENTS				
Examiner Initials *	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>2</sup>	
	AA	DANGARAN, K. L. et al.; "Whey protein isolate coatings as replacement for shellac in the confectionery industry"; <u>IFT Annual Meeting &amp; IFT Food Expo June 23-27, 2001, New Orleans, LA</u> ; Abstract 86-9; March 1, 2001 Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper_8346.htm">http://ift.confex.com/ift/2001/techprogram/paper_8346.htm</a> Accessed on: January 21, 2004		
	AB	DANGARAN, K. L. and J. M. KROCHTA; "Effects of sucrose level on gloss and durability of whey protein isolate coatings for confectionery products"; <u>IFT Annual Meeting &amp; IFT Food Expo June 15-19, 2002, Anaheim, CA</u> ; Abstract 72-6; March 1, 2002 Available website: <a href="http://ift.confex.com/ift/2002/techprogram/paper_13618.htm">http://ift.confex.com/ift/2002/techprogram/paper_13618.htm</a> Accessed on: January 21, 2004		
	AC	DANGARAN, K. L. and J. M. KROCHTA; "Sucrose crystallization in native and denatured whey protein isolate films"; <u>IFT Annual Meeting &amp; IFT Food Expo July 12-16, 2003, Chicago, IL</u> ; Abstract 26-8; March 1, 2003 Available website: <a href="http://ift.confex.com/ift/2003/techprogram/paper_20096.htm">http://ift.confex.com/ift/2003/techprogram/paper_20096.htm</a> Accessed on: January 21, 2004		
	AD	KROCHTA, John M.; "Film, Edible"; <u>The Wiley Encyclopedia of Packaging Technology, Second Edition</u> , Brody, Aaron L. and Kenneth S. Marsh, eds.; 1997; pp. 397-401; John Wiley & Sons, Inc.		
	AE	KROCHTA, John M.; "Whey protein interactions: effects on edible film properties"; <u>ACS Symposium Series: Functional Properties of Proteins and Lipids</u> , Whitaker, John R., et al., eds.; 1998; pp. 158-167; American Chemical Society; Washington, D.C.		
	AF	LEE, S.-Y. and J. M. KROCHTA; "Modeling shelf-life of whey-protein-coated peanuts analyzed by static-headspace gas-chromatography"; <u>IFT Annual Meeting &amp; IFT Food Expo, June 23-27, 2001, New Orleans, LA</u> ; Abstract 73D-30; March 1, 2001; Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper_9044.htm">http://ift.confex.com/ift/2001/techprogram/paper_9044.htm</a> Accessed on: January 21, 2004		
	AG	LEE, S.-Y. et al.; "Consumer acceptance of whey-protein-coated versus shellac-coated chocolates"; <u>IFT Annual Meeting &amp; IFT Food Expo, June 23-27, 2001, New Orleans, LA</u> ; Abstract 98-11; March 1, 2001; Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper_8758.htm">http://ift.confex.com/ift/2001/techprogram/paper_8758.htm</a> Accessed on: January 21, 2004		
	AH	MATÉ, Juan I. and John M. KROCHTA; "Whey protein coating effect on the oxygen uptake of dry roasted peanuts"; <u>J. Food Sci.</u> ; 1996; pp. 1202-1206; Vol. 61, No. 6; Institute of Food Technologies		
	AI	MATÉ, Juan I. and John M. KROCHTA; "Whey protein and acetylated monoglyceride edible coatings: effect on the rancidity process of walnuts," <u>J. Agric. Food Chem.</u> ; 1997; pp. 2509-2513; Vol. 45; American Chemical Society		
	AJ	MATÉ, Juan I. et al.; "Whey protein isolate edible coatings: effect on the rancidity process of dry roasted peanuts"; <u>J. Agric. Food Chem.</u> ; 1996; pp. 1736-1740; Vol. 44; American Chemical Society		
	AK	McHUGH, Tara Habig and John M. KROCHTA; "Milk-protein-based edible films and coatings"; <u>Food Technology</u> ; January 1994, pp. 97-103		
	AL	McHUGH, Tara Habig and John M. KROCHTA; "Sorbitol- vs glycerol-plasticized whey protein edible films: integrated oxygen permeability and tensile property evaluation"; <u>Journal of Agricultural and Food Chemistry</u> ; 1994; pp. 841-845; Vol. 42; American Chemical Society		
	AM	McKIBBEN, Jason B. and J. M. KROCHTA; "Properties of whey protein concentrate films of varying protein contents compared to whey protein isolate films "; <u>IFT Annual Meeting &amp; IFT Food Expo, June 10-14, 2000, Dallas, TX</u> ; Abstract 78C-16; March 1, 2000; Available Website: <a href="http://ift.confex.com/ift/2000/techprogram/paper_3608.htm">http://ift.confex.com/ift/2000/techprogram/paper_3608.htm</a> Accessed on: January 21, 2004		
	AN	McKIBBEN, Jason B. and J. M. KROCHTA; "Properties of whey protein concentrate films of varying protein contents compared to whey protein isolate films"; <u>IFT Annual Meeting &amp; IFT Food Expo, June 10-14, 2000, Dallas, TX</u> ; Poster presentation, Tuesday, June 13, 2000		

Examiner Signature		Date Considered	
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<sup>1</sup> Applicant's unique citation designation number (optional). <sup>2</sup> Applicant is to place a check mark here if English language Translation is attached.



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			Art Unit	1761	
			Examiner Name	Paden, Carolyn A.	
Sheet	3	of	3	Attorney Docket Number	023070-114420US

NON PATENT LITERATURE DOCUMENTS			
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	AO	PÉREZ-GAGO, M. B. et al.; "Water vapor permeability, solubility, and tensile properties of heat-denatured versus native whey protein films"; <u>Journal of Food Science</u> ; 1999; pp. 1034-1037; Vol. 64, No. 6; Institute of Food Technologists	
	AP	TREZZA, T. A. and J. M. KROCHTA; "Specular reflection, gloss, roughness and surface heterogeneity of biopolymer coatings"; <u>Journal of applied Polymer Science</u> ; 2001; pp. 2221-2229; Vol. 79; John Wile & Sons, Inc.	

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